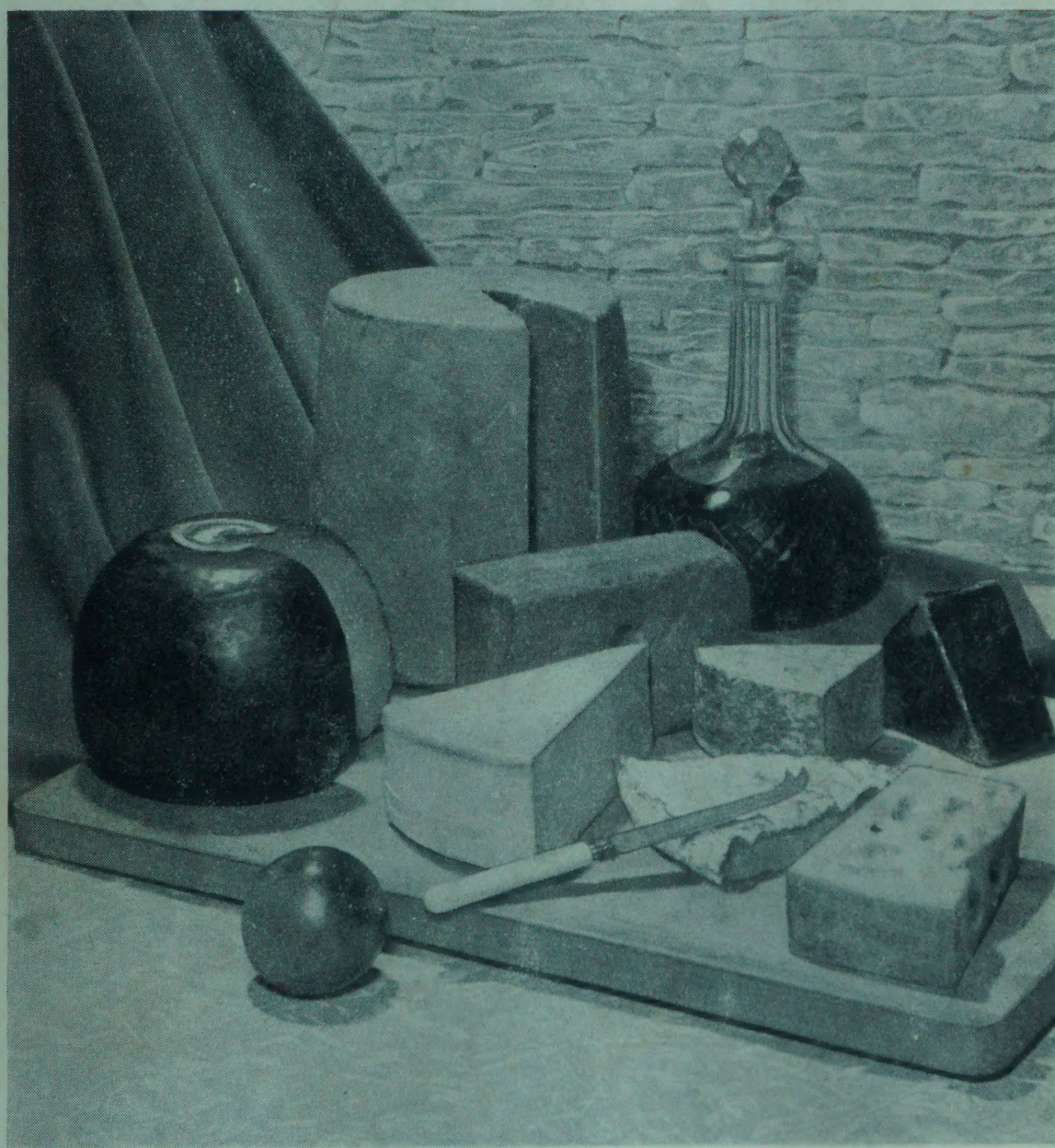


J. G. DAVIS

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Volume II

ANNOTATED BIBLIOGRAPHY
WITH SUBJECT INDEX

CHEESE

by

J. G. DAVIS

D.Sc., Ph.D., F.R.I.C., F.I.F.S.T., F.R.S.H.

Consultant Bacteriologist and Chemist

Volume II

ANNOTATED BIBLIOGRAPHY WITH SUBJECT INDEX

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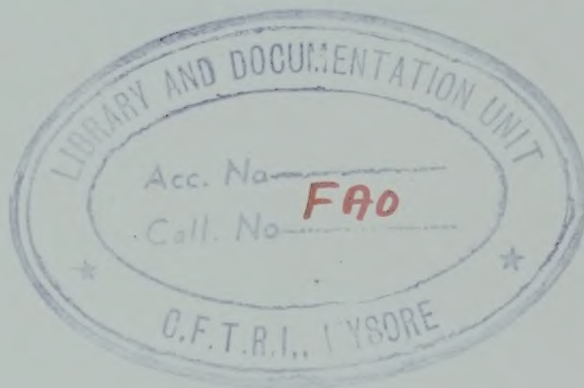
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Cheese: Annotate...

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PREFACE

The science and technology of cheese making, ripening, packaging and marketing now form such a vast subject that any investigation of the information existing on it involves a long and tedious search through books, monographs, reviews, journals, congress proceedings, research institute reports, abstracts and other publications, some of them little known and in inaccessible places.

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We should like to express our gratitude to the Director and Staff of the National Institute for Research in Dairying, and especially to the librarian and his staff for the facilities placed at our disposal and help most generously given during the compilation of the bibliography.

The present volume attempts to cover the scientific and technical literature from the earliest times to 1961. While no bibliography is ever complete, we hope that the literature from about 1940 has been well covered. Volume IV will include a further bibliography covering the period 1962-66.

J. G. DAVIS.

*Reading,
March 1965.*

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NOTE:

The word "cheese" is used in this work for both singular and plural forms.

In material quoted or referred to the spelling of the authors has been used, and this accounts for apparent inconsistencies in the text and bibliography.

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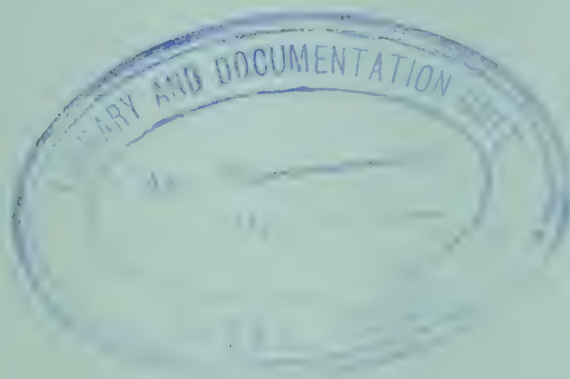
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THE AUTHOR

After graduating in chemistry and physics at University College, London, the author spent 2 years on biochemical research in the department of Prof. (later Sir) Jack Drummond, F.R.S., under Dr. W. K. Slater (later Sir William Slater, *K.B.E.*, F.R.S., and Secretary of the Agricultural Research Council). He then joined the bacteriological staff of the National Institute for Research in Dairying at Reading (under the late Prof. R. Stenhouse Williams and Dr. A. T. R. Mattick, *C.B.E.*) where he worked on the problem of "red spot" in Cheddar cheese and so came into intimate contact with Somerset farmhouse cheesemaking.

In 1932 he was awarded a Rockefeller Research Fellowship and worked for a year under the late Prof. Otto Meyerhof at Heidelberg on the metabolism of the lactic acid bacteria. On returning to Reading he worked on cheesemaking problems at factories in various parts of England.

When war broke out in 1939 he assisted the Ministries of Food and Agriculture to organise the National Milk Testing and Advisory Scheme. On behalf of the Ministry, and with the co-operation of its advisory bacteriologists, he organised a mobile laboratory whose team worked on a number of problems (including cheesemaking) in various parts of England and Wales.

In 1945 he became Scientific Adviser and later Technical Director of the Express Dairy Co. Ltd. and so became familiar with many practical technical problems of the dairy industry. In 1953 he commenced practice as an independent consultant.

He has been President, Society for Applied Bacteriology; Chairman, Society of Chemical Industry Food Group; President, Food and Nutrition Section, Royal Society of Health Congress; Chairman, Association of Consulting Scientists; Secretary, Society for General Microbiology, and a Founder Council Member and Chairman of the Editorial Board, Society of Dairy Technology.